

CORN — SWISS STYLE

(Serves 6)

2 cups corn	$\frac{1}{4}$ teaspoon parsley, minced
2 tablespoons flour	$\frac{1}{4}$ teaspoon onion, minced
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ cup milk
$\frac{1}{4}$ teaspoon pepper	$\frac{1}{3}$ cup Natural American Cheese,
$\frac{1}{4}$ teaspoon celery salt	grated
2 tablespoons pimiento, chopped	

Combine all ingredients except cheese. Pour into buttered shallow baking dish, sprinkle with cheese. Bake in a moderate oven (350° F.) 20 minutes.

CREAMED DRIED BEEF IN TOMATOES

(Serves 6)

6 medium tomatoes	$\frac{1}{8}$ teaspoon pepper
4 tablespoons butter	$\frac{1}{4}$ pound dried beef
4 tablespoons flour	1 cup grated cheese
2 cups milk	

Select firm, smooth tomatoes of equal size. Cut piece from stem end of each tomato; remove the centers without breaking the shells. Sprinkle each tomato on the inside with salt and pepper. Melt 4 tablespoons of butter, add flour, blend well. Add milk and stir constantly until sauce thickens; add grated cheese. Fold in the shredded dried beef and fill tomato shells. Cover with buttered crumbs; place in buttered baking dish, and bake in a moderately hot oven (375° F.) for 35 minutes, or until tender. Tomato pulp may be used in making soap.

DELMONICO POTATOES

2 tablespoons butter	$\frac{1}{2}$ cup Natural American Cheese,
$1\frac{1}{2}$ tablespoons flour	grated
1 cup milk	Pimiento, chopped (optional)
$\frac{1}{2}$ teaspoon salt	2 tablespoons butter
$\frac{1}{4}$ teaspoon pepper	Salt
1 quart boiled potatoes, sliced	Pepper
3 hard-cooked eggs, chopped	$\frac{1}{4}$ cup Natural American Cheese,
	grated

Make white sauce with butter, flour, and milk. Add salt and pepper. Arrange layers of potatoes, eggs, cheese, pimiento, and white sauce in buttered baking dish. Dot each layer with butter, salt, and pepper. Cover top with cheese. Bake in a moderate oven (350° F.) until done.

GOLDEN CAULIFLOWER

(Serves 6)

1 medium head cauliflower	2 tablespoons butter, melted
1 cup raw carrots, diced	1 cup rich milk
$\frac{1}{4}$ cup onions, chopped	1 cup Natural American Cheese,
Salt	grated
Paprika	

Break cauliflower into flowerettes. Arrange cauliflower and carrots in buttered casserole. Cover with onion, seasonings, and butter. Pour milk over contents. Sprinkle with cheese. Cover. Bake in a moderate oven (350° F.) 1 hour, removing cover the last 15 minutes.